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effective to improve the softness of the baked product prepared from the dough during the first 24 hours after baking.

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12 13. (Amended) A pre-mix for dough comprising flour, an anti-staling maltogenic alpha-amylase in an amount effective for retarding the staling of the baked product and a phospholipase in an amount effective to improve the softness of the baked product prepared from the pre-mix during the first 24 hours after baking.

#### REMARKS

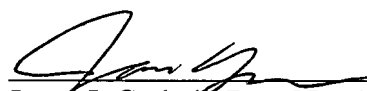
Claims 1, 2, 5-13 and 19 are pending. Initially, Applicants would like to thank Examiner Wong for the courtesies extended in the personal interview held on February 14, 2001. In accordance with the interview, claims 1, 12, and 13 have been amended to recite that the phospholipase is present in "an amount effective to improve the softness of a baked product during the first 24 hours after baking." Claims 1, 12, and 13 have also been amended to recite that the anti-staling maltogenic alpha-amylase is present in "an amount effective for retarding the staling of the baked product." Support for the amendments are found in the specification at page 2, lines 27-28 and page 3, lines 20-24, respectively. It is respectfully submitted that the present amendment presents no new issues or new matter, and entry of the amendment is respectfully requested.

Accordingly, Applicant submits that the claims overcome the rejection under 35 U.S.C. 103. Applicants respectfully request reconsideration and withdrawal of the rejection.

The Examiner is hereby invited to contact the undersigned by telephone if there are any questions concerning this amendment or application.

Respectfully submitted,

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